MENU

HAPPY HOUR M-F UNTIL 5PM
20% OFF ALL SMALL PLATES
USE CODE “APPYHOUR”

POWDER KEG KITCHEN

NOT DOWN WITH QR?

FLAG DOWN A SERVER, WE ARE HAPPY TO HELP YOU

SMALL PLATES

CHICKEN WINGS (GFF, T) — $14

Tallow-fried wings with your choice of signature side sauce: buffalo or sweet & smoky BBQ.
Served with celery and ranch.

Beer Pairing- Beech Tree Blonde

LOADED CHEESE FRIES (GFF, T) — $11

Golden tallow fries topped with warm ***Grand Armory*** beer cheese, bacon, sour cream and green onion.
Ignite it- Add Blackened Chicken $4 • Pulled Pork $4

ONION RINGS (T) — $9

Grand Armory beer-battered, hand cut onion rings fried in tallow. Served with a house ring sauce, ranch, or ketchup.

BEER CHEESE NACHOS (GFF, T) — $10

House-made tallow tortilla chips and ***Grand Armory*** beer cheese. Topped with pickled jalapeños, fire-roasted pico de gallo, sweet green onion, sour cream and salsa.
Ignite it- Add Blackened Chicken $4 • Pulled Pork $4
House Guacamole $4 • Vegan Chips $1

AVOCADO SMASH CROSTINI (V) — $8

Crushed avocado with pico de gallo on toasted baguette slices.

CHIPS & DIPS — $6

Tallow chips served with your choice of dip: salsa, guacamole, or Grand Armory beer cheese. Vegan Chips $1

BOWLS

BURRITO BOWL (GF, VEG) — $11

Coconut rice, avocado, chipotle sweet potato hash, pico de gallo, fresco cheese, vegan chip topping and chipotle sauce.
Ignite it- Add Blackened Chicken $4
Pulled Pork $4

BURGER BOWL (GF) — $15

Grilled to perfection steak burger on top of our house coconut rice, with lettuce, tomato, onion, pickles and topped with beer cheese & BBQ sauce.

BEER MAC & CHEESE (VEG) — $14

Grand Armory beer mac and cheese served with your choice of topping.
Ignite it- Add Pork BBQ $5
Pico and Avocado $3 • Buffalo Chicken $5

HANDHELDS

Served on a brioche bun with Great Lakes Chips.
Upgrade to Tallow Fries $3

MUSHROOM MELT BURGER — $15

Steak burger patty, sliced mushrooms, grilled onion, Swiss cheese and garlic aioli.

CLASSIC PUB BURGER — $14

Steak burger patty, American cheese, lettuce, tomato, onion, pickles, and mayo.
Ignite it- Add Bacon $2 • Extra Cheese $1 • Avocado $2

Beer Pairing- Crop Duster IPA

BBQ PULLED PORK — $13

Pulled pork, house slaw, pickles, and BBQ sauce.

Beer Pairing- Year Round Brown

OLIVE BURGER — $15

Steak burger patty, Swiss cheese, lettuce, tomato, mayo and olives.

kids MENU — $7

KIDS MAC AND CHEESE

KIDS CHEESE FRIES
Tallow fries, beer cheese and bacon.

3 WINGS (T)
Jumbo wings served with ranch and chips.

POWDER KEG BURGER — $18

Our signature burger. Steak burger patty with bacon, pepper jack cheese, jalapeños, mushrooms, lettuce, tomato, and onion.
Ignite it- Add Extra Cheese $1
Avocado $2 • Extra Patty $6

Beer Pairing- Wheezin' The Juice IPA

GF- Gluten Free. GFF- Gluten Free Friendly. VEG- Vegetarian. V- Vegan. T- Fried in 100% Beef Tallow. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your rise of food borne illness. One fryer is used for fried menu items. We cannot guarantee any fried item is free of gluten allergens.